



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Establishment Name

Sarku Japan

Address

2100 Hamilton Place Blvd., Suite 310

Type of Establishment

- Farmer's Market Food Unit
 Permanent Mobile
 Temporary Seasonal

City

Chattanooga

Time in 11:00 AM

AM / PM

Time out 11:25 AM

AM / PM

Inspection Date

05/13/2021

Establishment # 605189458

Embargoed 0

Purpose of Inspection

 Routine Follow-up Complaint Preliminary Consultation/Other

Risk Category

O 1

O 3

O 4

Follow-up Required

Yes No

Number of Seats 0

93

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Compliance Status				COS	R	WT
IN	OUT	NA	NO			
Supervision						
1	<input checked="" type="checkbox"/>	O		Person in charge present, demonstrates knowledge, and performs duties	O	O 5
2	<input checked="" type="checkbox"/>	O		Management and food employee awareness, reporting	O	O
3	<input checked="" type="checkbox"/>	O		Proper use of restriction and exclusion	O	O 5
Employee Health						
4	<input checked="" type="checkbox"/>	O		Proper eating, tasting, drinking, or tobacco use	O	O
5	<input checked="" type="checkbox"/>	O		No discharge from eyes, nose, and mouth	O	O 5
Good Hygienic Practices						
6	<input checked="" type="checkbox"/>	O		Hands clean and properly washed	O	O
7	<input checked="" type="checkbox"/>	O	O	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	O	O 5
8	<input checked="" type="checkbox"/>	O		Handwashing sinks properly supplied and accessible	O	O 2
Approved Source						
9	<input checked="" type="checkbox"/>	O		Food obtained from approved source	O	O
10	O	O	<input checked="" type="checkbox"/>	Food received at proper temperature	O	O
11	<input checked="" type="checkbox"/>	O		Food in good condition, safe, and unadulterated	O	O 5
12	O	O	<input checked="" type="checkbox"/>	Required records available: shell stock tags, parasite destruction	O	O
Protection from Contamination						
13	<input checked="" type="checkbox"/>	O	O	Food separated and protected	O	O 4
14	<input checked="" type="checkbox"/>	O	O	Food-contact surfaces: cleaned and sanitized	O	O 5
15	<input checked="" type="checkbox"/>	O		Proper disposition of unsafe food, returned food not re-served	O	O 2
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods						
16	<input checked="" type="checkbox"/>	O	O	Proper cooking time and temperatures	O	O
17	O	O	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	O	O 5
Cooling and Holding, Date Marking, and Time as a Public Health Control						
18	<input checked="" type="checkbox"/>	O	O	Proper cooling time and temperature	O	O
19	<input checked="" type="checkbox"/>	O	O	Proper hot holding temperatures	O	O
20	<input checked="" type="checkbox"/>	O	O	Proper cold holding temperatures	O	O
21	O	<input checked="" type="checkbox"/>	O	Proper date marking and disposition	O	O 5
22	O	O	<input checked="" type="checkbox"/>	Time as a public health control: procedures and records	O	O
Consumer Advisory						
23	O	O	<input checked="" type="checkbox"/>	Consumer advisory provided for raw and undercooked food	O	O 4
Highly Susceptible Populations						
24	O	O	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	O	O 5
Chemicals						
25	O	O	<input checked="" type="checkbox"/>	Food additives: approved and properly used	O	O
26	<input checked="" type="checkbox"/>	O		Toxic substances properly identified, stored, used	O	O 5
Conformance with Approved Procedures						
27	O	O	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, and HACCP plan	O	O 5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES				R=repeat (violation of the same code provision)		
Compliance Status				COS	R	WT
OUT						
Safe Food and Water						
28	O	Pasteurized eggs used where required		O	O	1
29	O	Water and ice from approved source		O	O	2
30	O	Variance obtained for specialized processing methods		O	O	1
Food Temperature Control						
31	O	Proper cooling methods used; adequate equipment for temperature control		O	O	2
32	O	Plant food properly cooked for hot holding		O	O	1
33	O	Approved thawing methods used		O	O	1
34	O	Thermometers provided and accurate		O	O	1
Food Identification						
35	O	Food properly labeled; original container; required records available		O	O	1
Prevention of Food Contamination						
36	O	Insects, rodents, and animals not present		O	O	2
37	O	Contamination prevented during food preparation, storage & display		O	O	1
38	O	Personal cleanliness		O	O	1
39	O	Wiping cloths; properly used and stored		O	O	1
40	O	Washing fruits and vegetables		O	O	1
Proper Use of Utensils						
41	O	In-use utensils; properly stored		O	O	1
42	O	Utensils, equipment and linens; properly stored, dried, handled		O	O	1
43	O	Single-use/single-service articles; properly stored, used		O	O	1
44	O	Gloves used properly		O	O	1
Utensils and Equipment						
45	O	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		O	O	1
46	O	Warewashing facilities, installed, maintained, used, test strips		O	O	1
47	O	Nonfood-contact surfaces clean		O	O	1
Physical Facilities						
48	O	Hot and cold water available; adequate pressure		O	O	2
49	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		O	O	2
50	O	Sewage and waste water properly disposed		O	O	2
51	O	Toilet facilities: properly constructed, supplied, cleaned		O	O	1
52	O	Garbage/refuse properly disposed; facilities maintained		O	O	1
53	O	Physical facilities installed, maintained, and clean		O	O	1
54	O	Adequate ventilation and lighting; designated areas used		O	O	1
Administrative Items						
55	O	Current permit posted		O	O	0
56	O	Most recent inspection posted		O	O	0
Compliance Status						
57		Compliance with TN Non-Smoker Protection Act		<input checked="" type="checkbox"/>	O	
58		Tobacco products offered for sale		O	O	0
59		If tobacco products are sold, NSPA survey completed		O	O	
Non-Smokers Protection Act						

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-1-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/13/2021

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Signature of Person In Charge

Date

Signature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



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NSPA Survey – To be completed if #57 is "No"

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.

"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Triple sink	Qa	300	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
White rice	Hot Holding	160
Fried rice	Hot Holding	150
Grilled Chicken	Cooking	180
Cooked shrimp	Cooling	58
Cooked shrimp	Cold Holding	41
Egg rolls	Cold Holding	40
Cabbage mix	Cold Holding	41

Observed Violations

Total # 2

Repeated # 0

21: TCS foods in walkin not date marked.

49: Vegetable sink leaking.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Proper handwashing observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Foodo
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14:
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temp
- 19: See temps
- 20: See temps
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)***Additional Comments (cont'd)***

See last page for additional comments.

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Sources

Source Type:	Food	Source:	Alliance
Source Type:	Water	Source:	Approved
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments